

Cotton Tail Truffles

*Celebrating Easter Together
Publix Aprons*

Yield: 24 truffles

*one teaspoon fresh lemon zest (no white)
two teaspoons fresh lemon juice
1/3 cup heavy cream
12 ounces white chocolate morsels
1 cup sweetened coconut flakes*

Preparation Time: 20 minutes

Juice and zest the lemon.

In a small saucepan on medium-low, place the heavy cream and zest. Bring to a simmer. Remove from the heat. Add the chocolate. Let stand for 5 minutes.,

In a bowl, whisk the cream mixture until smooth. Stir in the lemon juice. Pour the mixture onto a baking sheet.

Chill for 60 minutes (or overnight).

Scoop and roll into one-inch balls (about one tablespoonful). Roll the truffle in coconut until evenly coated.

Chill until ready to serve.

Start to Finish Time: 1 hour 30 minutes

The lemon juice and zest should come from one lemon.

Per Serving (excluding unknown items): 622 Calories; 53g Fat (74.2% calories from fat); 4g Protein; 37g Carbohydrate; 3g Dietary Fiber; 108mg Cholesterol; 219mg Sodium. Exchanges: 2 1/2 Fruit; 0 Non-Fat Milk; 10 1/2 Fat.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	622	Vitamin B6 (mg):	.2mg
% Calories from Fat:	74.2%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	23.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.5%	Riboflavin B2 (mg):	.1mg

Total Fat (g): 53g
Saturated Fat (g): 39g
Monounsaturated Fat (g): 9g
Polyunsaturated Fat (g): 1g
Cholesterol (mg): 108mg
Carbohydrate (g): 37g
Dietary Fiber (g): 3g
Protein (g): 4g
Sodium (mg): 219mg
Potassium (mg): 293mg
Calcium (mg): 61mg
Iron (mg): 1mg
Zinc (mg): 1mg
Vitamin C (mg): trace
Vitamin A (i.u.): 1155IU
Vitamin A (r.e.): 330 1/2RE

Folacin (mcg): 9mcg
Niacin (mg): trace
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refuse: n n%

Food Exchanges

Grain (Starch): 0
Lean Meat: 0
Vegetable: 0
Fruit: 2 1/2
Non-Fat Milk: 0
Fat: 10 1/2
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 622 **Calories from Fat:** 461

% Daily Values*

Total Fat	53g	81%
Saturated Fat	39g	196%
Cholesterol	108mg	36%
Sodium	219mg	9%
Total Carbohydrates	37g	12%
Dietary Fiber	3g	13%
Protein	4g	
Vitamin A		23%
Vitamin C		1%
Calcium		6%
Iron		8%

* Percent Daily Values are based on a 2000 calorie diet.